



Saint-Joseph Red

The small black fruits and noble tannins allow this wine to worthily represent this rising Appellation of the Northern Rhône.

Soil geology Limestone and sandy-stony granite soils.

Grape varieties 100% Syrah.

Average age of vines Between 20 and 50 years old. The vines are located mainly in the communes of Tournon, Mauves and Sarras. Winemaking

Manual harvesting and sorting of grapes, alcoholic fermentations in stainless steel vats at high temperature.

Breeding This wine is aged in wood in second rotation barrels for approximately 24 months.

Tasting Visual: Dark red color with purplish reflections. Olfactory: Powerful nose dominated by red fruits and delicate aromas of wood.

Taste: The attack on the palate is frank and fruity. Tannins rather round and supple.

Operating temperature 16°C to 18°C.

The duration of the conversation About 10 years.

Food/wine pairing suggestions Perfect with red meats and cheeses